

DERWENT-ACC-NO: 1998-010304
DERWENT-WEEK: 200010
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TITLE: Biscuit cream filling - comprises vegetable fat, yoghurt, condensed milk, glucose syrup, milk protein, flavouring, fondant sugar and modified starch

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PATENT-ASSIGNEE: FOODINVEST GROUP SRL,[FOODN]

PRIORITY-DATA: 1996IT-RM00359 (May 24, 1996)

PATENT-FAMILY:

PUB-NO	MAIN-IPC	PUB-DATE	LANGUAGE	
IT 1284649 B	A23C 000/00	May 21, 1998	N/A	000
DE 19650106 A1	A23G 003/00	November 27, 1997	N/A	003
FR 2748903 A1	A23L 001/187	November 28, 1997	N/A	006
ES 2110923 A1	A23C 009/13	February 16, 1998	N/A	000
ES 2110923 B1	A23C 009/13	September 1, 1998	N/A	000
DE 19650106 C2	A23G 003/00	March 11, 1999	N/A	000

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
IT 1284649B	N/A	1996IT-RM00359
May 24, 1996		
DE 19650106A1	N/A	1996DE-1050106
December 3, 1996 ✓		
FR 2748903A1	N/A	1997FR-0000770
January 24, 1997		
ES 2110923A1	N/A	1997ES-0001113
May 22, 1997		
ES 2110923B1	N/A	1997ES-0001113
May 22, 1997		
DE 19650106C2	N/A	1996DE-1050106
December 3, 1996		

INT-CL_(IPC): A21D013/08; A23C000/00 ; A23C009/123 ;

A23C009/13 ;
A23G003/00 ; A23L001/187 ; A23L001/19

ABSTRACTED-PUB-NO: DE 19650106A

BASIC-ABSTRACT: A cream mixture cut into portions for use in confectionery products comprises (wt. %): (A) 35-37 vegetable fat; (B) 12-16 fresh yoghurt; (C) 4-6 yoghurt powder; (D) 14-20 condensed milk; (E) 4-6 milk protein; (F) 7-10 glucose syrup; (G) 0.8-1.2 yoghurt flavouring; (H) 13-15 fondant icing sugar and (I) 1-2 modified starch.

USE - The mixture is used for making fillings for biscuit creams.

ADVANTAGE - The use of yoghurt (i.e. fermented milk) increases the shelf life, softness and nutritional value.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

BISCUIT CREAM FILL COMPRIZE VEGETABLE FAT YOGURT CONDENSATION

MILK GLUCOSE

SYRUP MILK PROTEIN FLAVOUR FONDANT SUGAR MODIFIED STARCH

DERWENT-CLASS: D13

CPI-CODES: D01-B02C; D03-B; D03-B14; D03-H01;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0038U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1998-003817